

Linking Food Safety with Health and Nutrition: Insights and Priorities



Feed the Future Innovation Lab for Food Safety

Feb. 24, 2021







Cornell University



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Q&A

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Haley Oliver

Director of the Feed the Future Innovation Lab for Food Safety

Professor of Food Science Purdue University



CONNECTING FOOD SAFETY & FOOD SECURITY









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Unsafe food creates a cycle of disease and malnutrition, particularly affecting infants, young children, elderly and sick



AGENDA

Shanda Steimer – 10 min.

U.S. Agency for International Development (USAID)

Patrick Webb - 10 min.

Feed the Future Innovation Lab for Nutrition Tufts University

Prabhu Pingali – 10 min.

Tata-Cornell Institute for Agriculture and Nutrition Cornell University

Jessie Vipham – 10 min.

Kansas State University

Panel discussion - 30 min.





Shanda Steimer

Director of the Center for Nutrition Bureau for Resilience and Food Security United States Agency for International Development (USAID)







Patrick Webb

Director of the Feed the Future Innovation Lab for Nutrition

Alexander McFarlane Professor at the Friedman School of Nutrition Tufts University



Linking Food Safety with Health and Nutrition

Food Safety from a Nutrition Perspective

Patrick Webb February 2021



Feed the Future Innovation Lab for Nutrition





Water safety matters for health *and* nutrition

 E. coli contamination of 'treated', 'covered' or 'improved' water sources almost as bad as unimproved.

Birth cohort in SW Uganda [n = 2,022 households]



Characteristic





GERALD J. AND DOROTHY R. Friedman School of Nutrition Science and Policy

Source: Lauer et al. 2018



Water safety matters for health *and* nutrition

- More *E. coli* linked to more EED in child.
- More EED in child associated with stunting and wasting.

SW Uganda birth cohort (n=365 children <5y)					
Outcome	Unadjusted linear	Adjusted linear			
	regression models	regression models			
Growth at birth					
Stunted $(n = 90)$	1.88 (1.23, 2.89)*	1.68 (1.22, 2.32)*			
Underweight $(n = 9)$	0.98 (0.35, 2.76)	0.78 (0.28, 2.18)			
Growth at 6 months					
Stunted $(n = 86)$	2.31 (1.40, 3.81)*	1.70 (1.21, 2.37)*			
Underweight $(n = 25)$	1.70 (0.77, 3.74)	1.35 (0.61, 3.00)			
Growth at 9 months					
Stunted $(n = 102)$	1.66 (0.94, 2.93)	1.34 (0.88, 2.02)			
Underweight $(n = 31)$	2.36 (1.49, 3.72)*	1.81 (0.92, 3.54)			
Growth at L:M test (12–16 months)					
Stunted ($n = 135$)	1.67 (1.10, 2.53)*	1.38 (0.88, 2.18)			
Underweight $(n = 34)$	1.29 (0.81, 2.05)	1.10 (0.61, 1.95)			

Cells present odds ratio (OR) and 95% confidence interval, * P-value < 0.05





GERALD J. AND DOROTHY R. Friedman School of Nutrition Science and Policy

Source: Lauer et al. 2018. Am Jou Trop. Med.





Raw date palm sap











- Globally 144 million children still stunted.
- Suggestion of link to mycotoxins.
- Access to poor quality diet = more intake of mycotoxins
- Food safety is therefore a major concern for nutrition













Rate of weight gain (kg/week) during pregnancy

GULU UGANDA (N=246)



Source: Barnabas Kahiira Natamba et al. FASEB Journal 2016;30:432.6







MATERNAL AFLATOXIN AND BIRTH OUTCOMES

	Uganda (N=3200)	Uganda (N=220)	Nepal (N=1675)	
Dependent Variables	β estimate / OR	β estimate / OR	β estimate / OR	
Birth weight (kg)	-0.023 (0.009)**	-0.07**	NS	OR =
Weight-for-age Z score	-0.054 (0.018)***	-0.16**	NS	
Small for Gest. Age (%)	1.1408**	NA	1.13**	
Stunting at birth (%)	1.0911**	NS	NS	
Head Circumference	NS	-0.07**	NA	
Head Circum./age	NS	-0.23**	NA	
		*p<0.05	5, ** p<0.01, *** p<0.001	

OR = Odds Ratio





AFBI AND CHILD GROWTH (3 MONTHS - 22 MONTHS) IN NEPAL

	Length (cm)	LAZ	Stunting		
	β	β	Odds Ratio		
(Ln) aflatoxin B1-lysine	-0.19	-0.05	1.34		
adduct ¹	(-0.29, -0.09)**	(-0.09, -0.02)**	(1.02, 1.77)*		
(Ln) aflatoxin BI-lysine	-0.26	-0.08	l.27		
adduct/kg weight ²	(-0.33, -0.18)**	(-0.11, -0.05)**	(l.02, l.59)*		
Significant negative associations between AFB1 concentrations, length, LAZ and odds of stunting. *p<0.05, ** p<0.01, *** p<0.001					

Andrews-Trevino et al. (2020) "Aflatoxin exposure and child nutrition: measuring anthropometric and long-bone growth over time in Nepal" – Submitted to AJCN







Summary of Findings

Birth Cohort: Uganda

- i. Blood aflatoxin in pregnant women significantly negative effect on a) gestational weight gain, b) weight-for-age at birth, c) stunting at birth, and d) head circumference at birth.
- ii. Maternal HIV/AIDS infection appears to exacerbate these effects on pregnancy outcomes.

Birth Cohort: Nepal

- i. Even low aflatoxin levels in pregnant women's blood significantly linked to low SGA.
- ii. Levels rise as a child ages, regardless of income, education or location.







CONCLUSIONS

- A *clean food* environment matters at least as much as clean water.
- New evidence now directly implicates mycotoxins with poor birth outcomes and subsequent child stunting.
- Food safety represents a major contribution to nutrition, not only to health and consumer trust.



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Prabhu Pingali

Director of the Tata-Cornell Institute for Agriculture and Nutrition

Professor in the Charles H. Dyson School of Applied Economics and Management Cornell University

Tata Cornell Institute



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Food Safety in India

Prabhu Pingali

Professor Applied Economics & Director of the Tata-Cornell Institute Dyson School of Applied Economics and Management Cornell University, Ithaca USA

Food safety in the Indian context

- Foodborne illness is widespread, with ~100 million cases in India annually (this is a conservative estimate, as these illnesses are under-reported)
- By 2030, **one out of every nine people in India** will fall sick with a foodborne disease (Kristkova et al., 2017)
- At population-scale: Risk increases with wealth (higher GDP → more meat/perishables consumption → more foodborne disease)
- Within populations: Poor food safety practices are associated with low incomes and poverty (Reddy et al., 2020)



Major food safety threats in India

- Bacteria (*E. coli, Salmonella,* etc.; Khare et al., 2018)
- Pesticide residues (Srivastava et al., 2010; Gill et al., 2020)
- Heavy metals (Sharma et al., 2018; Marshall et al., 2003)
- Mycotoxins (Groopman et al., 2014; Wenndt et al., 2020; Bhat et al., 1997)

Linkages between food safety and nutrition

• Diarrheal disease burden is high

- Caused by pathogenic microbes in food and water
- Major cause of malnutrition and mortality in India (Nilima et al., 2018)

• Environmental Enteropathy (EE) is an emerging concern

- Exposure to toxins in the environment, including via food
- EE associated with growth impairment and intestinal permeability in India and elsewhere (McKay et al., 2010)

• Trade-off between safe and nutritious foods

• **Example:** aquaculture fish can be a good source of protein for the poor in India, but also contribute heavy metal toxins to the diet (Marriott et al., 2020)



Mycotoxin case study reveals the importance of food systems thinking Aflatoxin detection rates across stored food items in four Indian food

- Certain crops such as maize, groundnut, and millet are more prone to contamination than others
- Some communities' diets are substantially riskier than others
- The consumption of unsafe foods can be variable across seasons

Thus: the risk of food safety-related health and nutrition adversity is shouldered disproportionately by some vulnerable subpopulations

 Surveillance and regulatory systems must adequately identify and address these food system dynamics



Food safety regulation in India

- Food Safety & Standard Authority of India (FSSAI) is the major regulatory body
 - Emerging from the Food Safety & Standards Act, 2006
 - Regulates many contaminants associated with foodborne illness
- Current local "regulated markets" or mandis are not adequate for preserving quality or enabling traceability of safety concerns (Deininger & Sur, 2007)
- Smallholder farmers engaged in selfprovisioning have virtually no access to regulatory services or food safety-related information



A "one health" approach to improving food safety



Improve plant health and agronomy to reduce populations of pathogenic and toxigenic microorganisms

- Improve animal production and distribution systems, along with veterinary medicine, to prevent disease outbreaks
- Improve environmental and infrastructural constraints to proper food storage and hygiene
- Improve messaging and awareness at the grassroots level and throughout value chains to boost detection and prevention





SPEAKER

Jessie Vipham

Assistant Professor of Food Microbiology and Food Safety Kansas State University







Nutritious Food for All? The Role of Fresh Food Markets in Nutrition and Food Safety

February 24, 2021 FSIL Webinar Series

Jessie L. Vipham, Assistant Professor, Kansas State University















THE NEXUS OF FOOD INSECURITY AND FOOD SAFETY

1 in 5 people are food insecure 1 in 8 people suffer foodborne illness















THE NEXUS OF FOOD INSECURITY AND FOOD SAFETY



Food insecure and the available food is unsafe















NUTRITIOUS FOOD FOR ALL



- Global nutrition initiatives encourage the consumption of nutrient rich foods.
- Fresh food markets can provide physical access to locally available, nutritious foods.
- Nutrient rich foods (animal source foods/raw fruits and vegetables) are common high-risk foods in terms of food safety.
- Fresh food markets commonly lack basic food safety handling practices, sanitation, and infrastructure.





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Lessons Learned: Findings on Non-typhoidal Salmonella enterica from Fresh Food Markets in Cambodia















Prevalence of Salmonella enterica from Vegetable Samples



- *Salmonella* was isolated from 28.2% of total samples (312).
- Fresh food markets are the final point in the value-chain before raw vegetables reach consumers.
- Consumption of contaminated raw vegetables pose a risk to human health.

Figure 1. Prevalence of *Salmonella enterica* on vegetables sold in Cambodian informal markets collected at two different seasons. Different letters indicate significant differences between groups (P<0.05).

Desiree K, Schwan C.L., L. V, Hok L, Bello N.M., Nwadike L, Phebus R.K., Vipham J.L. Investigating Salmonella enterica, generic Escherichia coli (E. coli) and Coliforms on Fresh Vegetables Sold in Informal Markets in Cambodia. J Food Prot. 2020 Dec 15. doi: 10.4315/JFP-20-219. Epub ahead of print. PMID: 33320940.















Prevalence of Salmonella enterica from Environmental Surfaces



- *Salmonella* was isolated from multiple market surfaces.
- Seasonal data mimicked vegetable-level data, with the highest prevalence being observed on food contact surfaces in the dry season.
- Market conditions and environmental surface data suggests a high potential for cross-contamination within markets.

Figure 2. Estimated prevalence of *Salmonella enterica* (and corresponding 95% confidence intervals) on food contact surfaces (FCS) and non-food-contact surfaces (NFCS) during dry and rainy seasons. (a,b). Letters indicate significant differences between surface types within each season at alpha = 0.05.

Schwan, C.L., K. Desiree, N. M. Bello, L. Bastos, L. Hok, R. K. Phebus, S. Gragg, J. Kastner, and J. L. Vipham. "Prevalence of Salmonella Enterica Isolated from Food Contact and Non-Food Contact Surfaces in Cambodian Informal Markets." Journal of Food Protection, August 27, 2020. <u>https://doi.org/10.4315/JFP-20-112</u>.













Serotype Distribution of Salmonella enterica Isolates



Figure 3. Diversity of the 16 serotypes of *Salmonella enterica* detected in various sample types.





 High serotype and surface type diversity may suggest multiple points of contamination.

- Salmonella Rissen, Salmonella Hvittingfoss, and Salmonella Corvallis were the most prevalent serotypes.
- Salmonella Corvallis has been isolated from clinical samples of multiple patients with travel history to South East Asia (United Kingdom, Japan, U.S. and Thailand).



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But do they cause disease?



Source:https://www.ncbi.nlm.nih.gov/pathogens/isolates#/search/SAMN13322378





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IS IT TIME FOR A CLEAN REVOLUTION?



Food safety provides strong opportunities for improved outcomes in public health and agriculture productivity. However, there is a need for future research and development initiatives to:

- Focus on sanitary design, sanitation and handling practices, and functional food safety networks.
- Promote holistic public health outcomes.
- Develop national technical experts, with an emphasis on data scientists.
- Invest in national surveillance and monitoring programs.





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LINKING FOOD SAFETY WITH HEALTH AND NUTRITION: INSIGHTS AND PRIORITIES

Panel Discussion



Shanda Steimer USAID Perspective on Food Safety and Nutrition



Patrick Webb Food Safety from a Nutrition Perspective



Prabhu Pingali Food Safety in the Indian Context



Jessie Vipham Fresh Food Markets in Nutrition and Food Safety







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THANK YOU



A link to the recording and presentations will be emailed to attendees next week

Feed the Future Innovation Lab for Food Safety







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Next webinar:

Food Safety and Private Sector Partnerships March 16 9-10:30 EDT

Kelly Cormier USAID Center for Nutrition

Thoric Cederstrom

Food Enterprise Solutions

Greg Grothe

Land O'Lakes Venture 37

Howard Popoola

Kroger



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